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And from that hour, consuming with love's fire,  
Oft have I struggled to dissolve the chain,  
And oft the tortur'd victim of desire,  
Invoked calm Reason to assert her reign.  
Vain efforts all ! since not mere beauty wove,  
My soul's firm fetters, nor mere sense betray'd,  
Thy charms of soul warm'd reason into love,  
And Cupid triumphs by Minerva's aid.

ON THE DEATH OF BENJAMIN HAUGHTON,  
LATE OF BELFAST, SON OF SAMUEL HAUGHTON OF CARLOW.

AND has thy gentle spirit wing'd its flight?  
And are those eyes closed in eternal night?  
Those eyes, which once I thought upon my bier,  
Should pour the tribute of an honest tear;  
For since thy in'ant form I first carest,  
When life was newly kindled in thy breast,  
To this sad hour, on heavy pinions borne,  
When o'er the extinguish'd spark of life I mourn,  
Have I not view'd thy fair, expanding mind,  
From the low dross of sordid arts refin'd,  
Thy happy childhood, thy ingenuous youth,  
Led on by nicest honour, firmest truth?  
Ardent to taste, and Fancy's heights to soar,  
Yet heedful still of Wisdom's sacred lore,  
I view'd thy soul, fair beaming from thy eye,  
Whether compassion heav'd the pitying sigh,  
Or, whether social joys thy cares beguil'd,  
And genuine pleasure in thy features, smil'd,

That soul, where every generous feeling shone,  
Which candour and benevolence can own.  
I view'd—and hoped a long protracted day,  
Would crown the promise of thy morning's ray,  
But thou liest low, and o'er thy youthful urn,  
'Tis mine, with unavailing tears to mourn.  
O thou ! who dost not willingly destroy,  
The tender sources of our blameless joy,  
And when the billows of affliction roll,  
Present st'an anchor to the sinking soul;  
Sweeten this bitter cup, and oh ! sustain  
Her life, whose faithful heart is rent in twain,  
And whose unwearied cares have failed to save,  
Their dearest object from the dreary grave,  
And while her boy, unconscious for his sire,  
Shall fondly seek, and anxiously inquire,  
Oh ! blunt the barbed dart—thy healing balm,  
And thine alone, these throbbing griefs can calm !  
Thou wilt the dews of consolation shed,  
Upon the father's venerable head ;  
He who so oft has wept for other's woe,  
Shall in this time of trial, comfort know,  
And grateful sympathy her aid shall lend,  
To him in whom the wretched find a friend,  
Who, while beside his dying child he mourn'd,  
To Heaven his streaming eyes, adoring turn'd,  
And patient, stifled the parental moan,  
To count the blessings which were still his own ;  
O may these blessings evermore increase,  
May every sorrow end in perfect peace,  
And far, oh far ! remote the period be,  
When thus, dear friend our tears shall stream for thee.

MARY LEADBEATER.  
2nd. month, 1810.

## DISCOVERIES AND IMPROVEMENTS IN ARTS MANUFACTURES, &c.

*Patent of M. Randolph, Tschiffeli de Roche for improvements in the processes of Brewing.* Dated Sept. 1809.

**M.** DE ROCHE's improvements in brewing consist  
1st. in a method of colouring porter by malt only, without losing any part

of its fermentable substance, by means of roasting the skins or husks of the malt, after they have been separated from the ground malt.

2d. In making from malt vinegar, almost entirely deprived of essential oil, which will be previously separated from the malt itself.

3d. In brewing malt wine (*vin du malt*) free also from the essential oil.

4th. In making wash for distillation in such a manner, as to obtain a spirit, which shall be more neutral (purer) than that made by the common process.

For the first improvement, the skins are to be separated from pale dried malt by a mill in the usual manner; if these skins have any of the ground malt mixed with them, they are to be repassed through the mill. The skins being roasted to a coffee colour, will give a fine pale colour to porter. The necessary quantity for a quarter of malt is about 42 lbs. of skins; which, when roasted will weigh about 31 lbs: if a smaller quantity of the skins be used, a weaker colour will of course be obtained.

The colour is extracted from the roasted skins, either by mixing them with the ground malt previous to its being brewed, which will hinder the ground malt from having so great a tendency to clot together; or by infusing them in the cistern of cold water, by which means the colour will be extracted, the water will be rendered more fit for brewing, and it will filter very clear; or by making an infusion of the skins in warm water, or even by boiling them in water; or lastly by first moistening the skins, as long as they will imbibe any water, and then mixing them with beer which is already made, and stirring the whole together, once a day for about a week. This last method is the most efficacious, and it will at the same time clarify the beer.

The chief fact, which M. de Roche considers essential to brewing of porter, is that the roasted skins of malt will suffice to colour the porter; or, if used in less quantity, would form a colouring substance, in aid of other colouring matters, which brewers may use.

2. Vinegar made from malt should be brewed only from the pure ground malt carefully separated from the skins. This vinegar, will to a certainty, contain a less quantity of essential oil, than that in common use, because this oil principally re-

sides in the acospire, which will be separated with the skins. The parts which are separated may be used to colour porter.

3. Malt wine brewed in the same manner as for vinegar, above directed, will possess the same advantage.

4. The spirit distilled from wash, brewed from malt prepared in the same way will also be more neutral or purer, and clearer than that made in the present mode.

The only apparent difficulty in this method of brewing, M. de Roche observes, will arise from the care that must be taken to prevent the ground malt from clotting together. In brewing porter, however, the admixture of the roasted husks diminishes the cohesion of the malt, the same end is obtained by adding the roots (commonly called malt dust) of the malt to the flower thereof, which also gives the beer more flavour. But there will not, in any case, be any danger of the ground malt clotting together if the water is put first into the mash tun, and the ground malt be sifted into it, or by any means put into it in a divided state, which may be easily effected.

*Remark.* The substance generally used now for colouring porter is burned sugar, which occasions considerable expense. If M. de Roche's process is found on trial to be equally efficacious, it will be a valuable discovery for brewers, particularly in this country, where sugar is so much dearer than in England.

*Patent of Mr. John Frederick Archibald of Charlotte street Surrey, for a method of converting salt or sea-water into fresh water.*

*Dated April, 1909.*

Mr. Archibald, in distilling fresh water from salt water uses stills, each of which has an outward case of metal; between the interior sides and bottom of which, and the exterior sides and bottom of the still a space is left vacant; but the still is so fastened to the top of the case, as to be impervious to steam in all parts